

# Cocktails

## ULTIMATE MARGARITA *cal. 250*

José Cuervo Especial® Silver Tequila, Hiram Walker® Triple Sec, fresh orange, lime and house-made fresh sour.

*Additional flavors: Mango (cal. 300), Mango Berry (cal. 380), Blue Raspberry (cal. 320), Wild Berry (cal. 420), Raspberry (cal. 350) & Strawberry (cal. 325)*

## PATRÓN® RASPBERRY BASIL MARG *cal. 195*

Patrón® Silver Tequila, Cointreau®, house-made fresh sour, raspberry, fresh lime and basil.

## ULTIMATE LONG ISLAND TEA *cal. 228*

BOMBAY® Dry Gin, Smirnoff® 80 Vodka, BACARDÍ® Superior Rum, Christian Brothers® Brandy, Hiram Walker® Triple Sec, house-made fresh sour, lemon and Coke®.

## PASSION FRUIT TEA *cal. 242*

ABSOLUT® Mandrin Vodka, FIREBALL® Cinnamon Whisky, Red Bull®, passion fruit, lemon, lime and mint.

## **NEW** ABSOLUT® BEST MOJITO *cal. 155*

ABSOLUT® Lime Vodka, fresh mint, lime, cane sugar, house-made fresh sour and club soda.

## MIXED BERRY MOJITO *cal. 230*

The Kraken® Black Spiced Rum, BACARDÍ® Dragon Berry Rum, mixed berry purée, house-made fresh sour, lime, fresh mint and club soda.

## PINEAPPLE MOJITO *cal. 155*

Hornitos® Reposado Tequila, Malibu® Pineapple Rum, cane sugar, fresh mint, lime, pineapple and club soda.

## **NEW** RASPBERRY PINK LEMON DROP *cal. 275*

Smirnoff® Raspberry Vodka, Cointreau®, fresh lemon, raspberry and house-made fresh sour.

## THE COPPER MULE *cal. 125*

ABSOLUT® Lime Vodka, house-made fresh sour, Barritt's® Ginger Beer and fresh lime.

## LYNCHBURG MULE *cal. 185*

Jack Daniel's® Tennessee Whiskey, Barritt's® Ginger Beer and fresh lemon.

## THE SCREAMING TIKI *cal. 210*

The Kraken® Black Spiced Rum, Myers's® Original Dark Rum, mango, fresh lemon, lime and pineapple.

## STRAWBERRY HURRICANE *cal. 215*

BACARDÍ® Dragon Berry Rum, house-made fresh sour, pineapple, fresh strawberry and grenadine.

## SUN-KISSED PINEAPPLE *cal. 205*

Crown Royal® Deluxe Whisky, BACARDÍ® Superior Rum, Monin® Blue Curaçao, pineapple, orange and Bordeaux cherry.

## **NEW** BARBADOS RUM PUNCH *cal. 327*

Mount Gay® Eclipse Rum, mango, passion fruit, strawberry, house-made fresh sour, fresh orange, Sprite® and Angostura® Bitters.

## ULTIMATE MANGO MAI TAI *cal. 370*

Captain Morgan® Original Spiced Rum, Malibu® Mango and Malibu® Coconut Rums, Hiram Walker® Crème de Banana, pineapple, house-made fresh sour, fresh orange, lime, grenadine and Bordeaux cherry.

## **NEW** THE NEW YORK SOUR *cal. 165*

Maker's Mark® Bourbon, house-made fresh agave sour, Angostura® Bitters and float of Beso Del Sol® Red Sangria.

THE SCREAMING TIKI

PINEAPPLE MOJITO

BARBADOS RUM PUNCH

SUN-KISSED PINEAPPLE



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# Beer & Wine

## On Tap

Drafts available in 14 oz. or 20 oz.

### IMPORT

**DOS EQUIS® LAGER ESPECIAL**  
(WEST COAST LOCATIONS)  
Mexican Lager, 4.3% ABV, cal. 155/220

**GUINNESS®**  
Irish Dry Stout, 4.2% ABV, cal. 150/210

**HEINEKEN®**  
(EAST COAST LOCATIONS)  
European Pale Lager, 5% ABV, cal. 155/200

**STELLA ARTOIS®**  
European Pale Lager, 5% ABV, cal. 175/250

### CRAFT

**ANGRY ORCHARD® CRISP APPLE HARD CIDER**  
American Hard Cider, 5% ABV, cal. 230/335

**BLUE MOON® BELGIAN WHITE**  
Witbier, 5.4% ABV, cal. 210/310

**LAGUNITAS IPA**  
American IPA, 6.2% ABV, cal. 225/320

**SAMUEL ADAMS BOSTON LAGER®**  
American Lager, 4.9% ABV, cal. 200/285

**SAMUEL ADAMS® SEASONAL**  
Varies by Season, cal. 200-350

### DOMESTIC

**BUD LIGHT®**  
American Light Lager, 4.2% ABV, cal. 130/185

**COORS LIGHT®**  
American Light Lager, 4.2% ABV, cal. 120/170

**NEW MICHELOB® ULTRA™**  
American Ultra-Light Lager, 4.2% ABV, cal. 112/160

**NEW MILLER LITE®**  
American Light Lager, 4.2% ABV, cal. 120/170

## Bottles & Cans

Available in 12 oz. package

### IMPORT

**CORONA EXTRA®**  
Mexican Lager, 4.6% ABV, cal. 150

**CORONA® LIGHT**  
Mexican Light Lager, 4.1% ABV, cal. 100

**DOS EQUIS® AMBAR**  
Vienna-Style Lager, 4.7% ABV, cal. 150

**HEINEKEN®**  
European Pale Lager, 5% ABV, cal. 140

**MODELO® ESPECIAL**  
Mexican Lager, 4.4% ABV, cal. 145

### CRAFT

**GUINNESS® BLONDE™ AMERICAN LAGER**  
Pale Lager, 5% ABV, cal. 150

**NEW KONA BIG WAVE GOLDEN ALE** (16 OZ. CAN)  
Golden Ale, 4.4% ABV, cal. 236

**NEW BELGIUM® DAYBLAZER** (12 OZ. CAN)  
American Blonde Ale, 4.8% ABV, cal. 144

**NEW BELGIUM® FAT TIRE**  
American Amber Ale, 5.2% ABV, cal. 155

**NEW SAMUEL ADAMS® SAM '76** (12 OZ. CAN)  
American Pale Lager, 4.7% ABV, cal. 141

**STONE IPA**  
American IPA, 6.9% ABV, cal. 210

### DOMESTIC

**BUDWEISER®**  
American Lager, 5% ABV, cal. 150

**BUD LIGHT®**  
American Light Lager, 4.2% ABV, cal. 110

**PABST BLUE RIBBON®** (16 OZ. CAN)  
American Lager, 4.7% ABV, cal. 200



**NEW SOFIA BRUT (187mL) MINI CANS**

**NEW SAMUEL ADAMS SAM '76**

Wines are listed progressively from light to full-bodied and from sweet to dry

### BUBBLES

**NEW SOFIA** (187mL) cal. 125  
Brut Rosé Mini Can, California

**LUNETTA®** (187mL) cal. 140  
Prosecco Split, Italy

### WHITE

**KENDALL-JACKSON VINTNER'S RESERVE** cal. 150/225/635  
Chardonnay, California

**KIM CRAWFORD** cal. 145/220/615  
Sauvignon Blanc, New Zealand

**JACOB'S CREEK™** cal. 145/220/615  
Moscato, Australia

**CAVIT®** cal. 150/225/635  
Pinot Grigio, Italy

**BAREFOOT®** cal. 150/225/365  
Chardonnay, California

**CHATEAU STE. MICHELLE** cal. 145/220/615  
Riesling, Washington

### RED

**BLACKSTONE** cal. 145/220/615  
Merlot, California

**BAREFOOT®** cal. 150/225/635  
Cabernet Sauvignon, California

**WOODBIDGE® BY ROBERT MONDAVI** cal. 145/220/615  
Cabernet Sauvignon, California

**14 HANDS "HOT TO TROT"** cal. 150/225/635  
Red Blend, Washington

**APOTHIC®** cal. 150/225/635  
Red Blend, California

**MIRASSOU®** cal. 145/220/615  
Pinot Noir, California

**MARK WEST®** cal. 145/220/615  
Pinot Noir, California

**NEW BESO DEL SOL® RED SANGRIA** cal. 135/202  
Sangria, Spain

	6 oz.	9 oz. Best Value	Bottle
<b>NEW SOFIA</b> (187mL) cal. 125 Brut Rosé Mini Can, California	-	-	\$9
<b>LUNETTA®</b> (187mL) cal. 140 Prosecco Split, Italy	-	-	\$9.50
<b>KENDALL-JACKSON VINTNER'S RESERVE</b> cal. 150/225/635 Chardonnay, California	\$8.50	\$10.50	\$26
<b>KIM CRAWFORD</b> cal. 145/220/615 Sauvignon Blanc, New Zealand	\$10	\$12	\$32
<b>JACOB'S CREEK™</b> cal. 145/220/615 Moscato, Australia	\$6.50	\$8.50	\$20
<b>CAVIT®</b> cal. 150/225/635 Pinot Grigio, Italy	\$6.50	\$8.50	\$20
<b>BAREFOOT®</b> cal. 150/225/365 Chardonnay, California	\$6	\$8	\$19
<b>CHATEAU STE. MICHELLE</b> cal. 145/220/615 Riesling, Washington	\$6	\$8	\$19
<b>BLACKSTONE</b> cal. 145/220/615 Merlot, California	\$7	\$9	\$21.50
<b>BAREFOOT®</b> cal. 150/225/635 Cabernet Sauvignon, California	\$6	\$8	\$19
<b>WOODBIDGE® BY ROBERT MONDAVI</b> cal. 145/220/615 Cabernet Sauvignon, California	\$7	\$9	\$21.50
<b>14 HANDS "HOT TO TROT"</b> cal. 150/225/635 Red Blend, Washington	\$8.50	\$10.50	\$26
<b>APOTHIC®</b> cal. 150/225/635 Red Blend, California	\$8.50	\$10.50	\$26
<b>MIRASSOU®</b> cal. 145/220/615 Pinot Noir, California	\$7	\$9	\$21.50
<b>MARK WEST®</b> cal. 145/220/615 Pinot Noir, California	\$8.50	\$10.50	\$26
<b>NEW BESO DEL SOL® RED SANGRIA</b> cal. 135/202 Sangria, Spain	\$6	\$8	-

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2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request.

Alcohol by volume (abbreviated as ABV) is a standard measure of how much alcohol is contained in an alcoholic beverage.

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Drink Responsibly.  
Drive Responsibly.

TBG NV 0618

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# Free Spirits Wings

WINGS ROULETTE PLATTER



The Good Stuff Without The Hard Stuff

Handcrafted & alcohol-free beverages made with fresh fruit, premium purées, house-made mixes and natural flavors.



**CHERRY LIMEADE SIGNATURE SLUSH**



**SLUSHES & JUICE**

**SIGNATURE SLUSHES\***  
Cold fruit flavors over crushed ice.  
*Mango Peach Lemonade (cal. 160), Cherry Limeade (cal. 260), Wild Berry Lemonade (cal. 290), Strawberry Lemonade (cal. 210), Blue Raspberry (cal. 250)*

**RED BULL® PASSION SLUSH** cal. 110-210  
Passion fruit purée, guava purée, fresh lemon, Red Bull®.

**RUNNING RED BULL® MOCKTAIL SLUSH** cal. 250  
Monin® Raspberry, pineapple juice, Red Bull® and lemon.

**PARADISE PUNCH JUICE** cal. 130  
Orange, pineapple, guava.

**FRESHLY BREWED TEAS & COFFEE**

**STRAWBERRY PASSION FRUIT TEA** cal. 130  
Freshly brewed Gold Peak® black iced tea, fresh strawberry, passion fruit, house-made fresh agave sour.

**TROPICAL RASPBERRY TEA** cal. 110  
Freshly brewed Gold Peak® black iced tea, raspberries, guava, house-made fresh agave sour.

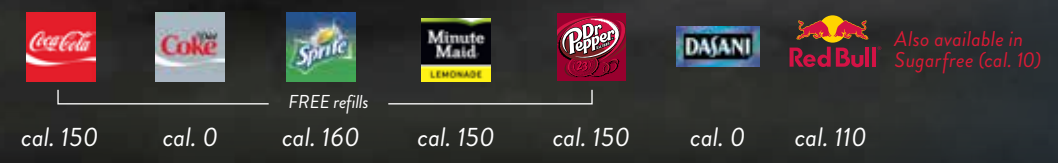
**FRESH BREWED GOLD PEAK® BLACK ICED TEA** cal. 0

**RASPBERRY TEA** cal. 80

**COFFEE, DECAF & HOT TEA** cal. 0-5  
Now serving freshly brewed coffee and hot tea from The Coffee Bean & Tea Leaf®.



\*50¢ refills on all Signature Slushes  
FREE refills on all fountain drinks, coffee and black or raspberry iced tea.  
NO free refills on juices, smoothies, strawberry passion fruit tea or tropical raspberry tea.



cal. 150 cal. 0 cal. 160 cal. 150 cal. 150 cal. 0 cal. 110

IF YOU HAVE A SPECIFIC FOOD ALLERGY OR A SPECIAL REQUEST, PLEASE ASK TO SPEAK WITH A MANAGER. CHILDREN'S MENU AVAILABLE FOR KIDS 12 AND YOUNGER.  
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WE OFFER SENIOR CITIZENS NON-ALCOHOLIC HOT BEVERAGES AT HALF PRICE.  
Ask your server for the complete listing of Coke products. "Coca-Cola," "Diet Coke," "Sprite," "Minute Maid," "Dasani" and "Gold Peak" are registered trademarks of The Coca-Cola Company. DR PEPPER is a registered trademark of Dr Pepper/Seven Up, Inc. All rights reserved.  
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**WING SAUCES:**

FRANK'S RedHot Buffalo GARLIC Parmesan Whiskey-Glaze BBQ  
made with Jack Daniel's®

**NEW WINGS ROULETTE PLATTER** cal. 2170 \$18.25  
Mix and match 3 of your favorite boneless or traditional wing flavors.

**TRADITIONAL OR BONELESS WINGS** cal. 640-960 \$12.25  
Choice of dressing: Ranch (cal. 130) or Blue Cheese (cal. 200).

**BUCKET OF BONES** cal. 1570 \$18.75  
Shareable portion of FRIDAYS™ BIG RIBS with Signature Whiskey Glaze, traditional wings tossed in BBQ sauce and seasoned fries.

**BUCKET OF BONES**



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**CHICKEN QUESADILLA**

*New*  
**Appetizers**

*Great for sharing (or not).*

**NACHOS GRANDE** *cal. 2170*

\$12.50

Warm, crisp tostada chips piled high with diced char-grilled chicken, spicy jalapeños and pico de gallo, smothered with melted cheeses. Served with a side of sour cream and fresh house-made guacamole atop fresh shredded lettuce.

**NEW** **CHEESEBURGER SLIDERS\***

Mouthwatering mini burgers, made with all beef patties, served with lettuce, tomatoes, pickles, American cheese and roasted onions.

Choose 2 *cal. 620*

\$10.25

Choose 3 *cal. 930*

\$11.25

Choose 4 *cal. 1240*

\$12.25

**PHILLY CHEESESTEAK EGGROLLS** *cal. 860*

\$10.00

Filled with roast beef, peppers, onions and cheese. Served with a craft beer-cheese dipping sauce.

**NEW** **LOADED FRIES** *cal. 1100*

\$9.75

Queso, Monterey Jack, cheddar, bacon and green onions with a side of BBQ Ranch.

**CHICKEN QUESADILLA** *cal. 1250*

\$9.75

Chipotle chicken, Monterey Jack, cheddar, peppers and onions. Topped with Ranch sour cream and pico. Served with house-made guacamole and salsa.

**GIANT ONION RINGS** *cal. 1190*

\$8.00

Served with BBQ Ranch.

**SPINACH FLORENTINE FLATBREAD** *cal. 550*

\$10.50

Spinach, artichoke hearts, Monterey Jack, Parmesan, Romano, tomatoes, garlic, fresh basil, crushed red pepper and oregano.

**BBQ CHICKEN FLATBREAD** *cal. 650*

\$11.50

Chipotle chicken, BBQ sauce, Monterey Jack, cheddar, cilantro, red peppers and red onions.

**CRISPY BRUSSELS SPROUTS** *cal. 670*

\$8.00

Tossed in Lemon Soy Vinaigrette and topped with roasted onions, croutons and Cotija cheese.

**SHRIMP COCKTAIL** *cal. 205*

\$12.25

Chilled cocktail shrimp served with zesty cocktail sauce and fresh citrus wedges.

**NEW** **SWEET POTATO FRIES BASKET** *cal. 390*

\$3.00



**SPINACH & QUESO DIP**

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**FRIDAYS™  
BBQ BIG RIBS**

**STEAKS & RIBS**

Seasoned with our own blend of spices and special sauces like our BBQ and Signature *Whiskey Glaze* made with Jack Daniel's®.

**FRIDAYS™ BIG RIBS**

Slow-cooked, fall-off-the-bone tender big back pork ribs fire-grilled and served with seasoned fries and coleslaw.

*Whiskey-Glazed Ribs* cal. 1030/1520  
Made with Jack Daniel's® Half \$17.00/Full \$24.00  
*BBQ Ribs* cal. 830/1190 Half \$16.25/Full \$23.25

**CENTER-CUT SIRLOIN\***

6 ounces of flavorful center-cut sirloin. Served with mashed potatoes and lemon-butter broccoli.

Topped with *Whiskey Glaze* cal. 710 \$17.00  
Made with Jack Daniel's®

GS Topped with Parmesan Butter cal. 640 \$16.25

**NEW YORK STRIP\***

14 ounces of the quintessential American cut, lightly marbled and exceptionally tender. Served with mashed potatoes and lemon-butter broccoli.

Topped with *Whiskey Glaze* cal. 1100 \$23.50  
Made with Jack Daniel's®

GS Topped with Parmesan Butter cal. 985 \$22.75

**14 OZ. NY STRIP WITH  
BACON-WRAPPED SHRIMP**



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# Burgers Classics

Custom blend patty of 100% fresh, All-Natural USDA Choice chuck and brisket. Served on a soft challah bun, Udi's® gluten-free bun or green-style. Served with seasoned fries.

All burgers are served with seasoned fries (cal. 320). Add avocado (cal. 60) or bacon (cal. 70) for \$2.00 to any burger. Substitute a side salad (cal. 95-245) or sweet potato fries (cal. 390) for \$2.00 or giant onion rings (cal. 510) for \$3.00.

**BUFFALO WINGMAN'S BURGER\*** cal. 920 \$13.75  
Blackened beef patty, Buffalo pimento cheese, spicy mayo made with TABASCO® Chipotle Pepper Sauce, spicy pickles, lettuce, tomatoes, red onions and a skewer of Buffalo wings.

**PHILLY CHEESESTEAK BURGER\*** cal. 1000 \$13.50  
Beef patty topped with roast beef, peppers, onions and melted cheeses. Skewered with a Philly cheesesteak eggroll.

**FRIDAYS™ SIGNATURE WHISKEY-GLAZED BURGER\*** Made with Jack Daniel's® cal. 1110 \$13.50  
Signature *Whiskey Glaze*, white cheddar, lettuce, red onions, tomatoes, pickles and hickory-smoked bacon.

GS **BACON CHEESEBURGER\*** cal. 840 \$12.25  
White cheddar, all-natural cheddar spread, lettuce, tomatoes, red onions, pickles, hickory-smoked bacon and Fridays™ sauce.

GS **THE BEYOND MEAT CHEESEBURGER** cal. 890 \$15.00  
Made from plant-based ingredients, this juicy, mouthwatering burger satisfies like beef. Our patty is seasoned and grilled, with white cheddar, lettuce, tomatoes, red onions, pickles and Fridays™ sauce.

GS **TURKEY BURGER** cal. 520 \$11.00  
Seasoned all-natural ground turkey patty with lettuce, tomatoes, red onions and pickles.

GS **REALLY GOOD CHEESEBURGER\*** cal. 820 \$11.50  
White cheddar, lettuce, tomatoes, red onions, pickles and Fridays™ sauce.  
Hamburger cal. 620 \$10.50

Go green-style (cal. 260 less) for no additional charge. Substitute a turkey patty (cal. 160 less) for just \$1.00 more.



**THE BEYOND MEAT  
CHEESEBURGER**

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Udi's is a registered trademark of Boulder Brands USA, Inc. used with permission. The Beyond Meat Burger® is a registered trademark of Beyond Meat®. All rights reserved.

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# The Grill

**SPINACH & QUESO DIP** cal. 770 \$11.50  
Fresh spinach, queso, topped with Parmesan and bread crumbs. Served with tortilla chips, salsa and house-made guacamole.

**MOZZARELLA STICKS** cal. 820 \$10.00  
Mozzarella and Asiago cheeses. Sprinkled with Parmesan and Romano. Served with marinara sauce.

**GREEN BEAN FRIES** cal. 900 \$9.75  
Served with Cucumber-Wasabi Ranch.

**WARM PRETZELS** cal. 1190 \$10.00  
Served with craft beer-cheese dipping sauce garnished with crispy applewood-smoked bacon and green onions.

**WHISKEY-GLAZED SESAME CHICKEN STRIPS** Made with Jack Daniel's® cal. 1080 \$12.00  
Panko-crusted chicken breast strips tossed in our Signature *Whiskey Glaze* and topped with sesame seeds.

**FRIDAYS™ SIGNATURE WHISKEY-GLAZED SAMPLER** Made with Jack Daniel's® cal. 1740 \$17.75  
Sampler to share with crispy Cajun-spiced shrimp, *Whiskey-Glazed* Sesame Chicken Strips and FRIDAYS™ BIG RIBS basted with our Signature *Whiskey Glaze*.

**PAN-SEARED POT STICKERS** cal. 590 \$11.50  
Steamed pork dumplings with Szechwan dipping sauce.

**FRIDAYS™ SIGNATURE WHISKEY-GLAZED SLIDERS\*** Made with Jack Daniel's®  
Mouthwatering mini burgers, Signature *Whiskey Glaze*, cola onions, white cheddar and spicy mayo made with TABASCO® Chipotle Pepper Sauce.  
Choose 2 cal. 630 \$10.50  
Choose 3 cal. 940 \$11.50  
Choose 4 cal. 1250 \$12.50

**LOADED POTATO SKINS** cal. 1620 \$12.00  
Fridays™ famous potato skins with cheddar and bacon. Served with Ranch sour cream and green onions.

## Classic Fridays™ Combo

**Pick one:**  
Boneless or traditional wings tossed in your choice of sauce (cal. 600-1030).

**Then choose two from:**  
Green Bean Fries (cal. 650), Loaded Potato Skins (cal. 840), Warm Pretzels (cal. 540), Mozzarella Sticks (cal. 560), or Pan-Seared Pot Stickers (cal. 390).  
\$15.50



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## MAKE IT A COMBO

ADD Half-Rack <i>Whiskey-Glazed Ribs</i> cal. 620 \$7.00	ADD Six Bacon-Wrapped Shrimp cal. 480 \$6.00
ADD Half-Rack BBQ Ribs cal. 420 \$7.00	ADD A Lobster Tail cal. 180-270 \$9.00
ADD Six Crispy Shrimp cal. 200 \$5.00	ADD <i>Whiskey-Glazed</i> Shrimp cal. 480 \$5.00

## SIDES

Caesar Salad cal. 440 \$6.25	Mashed Potatoes cal. 220 \$3.00
Cheddar Mac and Cheese cal. 630 \$5.00	Basket of Fries cal. 800 \$3.00
Coleslaw cal. 100 \$3.00	Seasoned or Garlic \$3.00
Crispy Brussels Sprouts cal. 350 \$5.00	Sweet Potato Fries cal. 390 \$3.00
Giant Onion Rings cal. 510 \$5.00	Chef's Vegetable Selection cal. 110-160 (Varies by season) \$3.00
House Salad cal. 270-420 \$6.25	Baked Potato cal. 160 \$3.00
Lemon-Butter Broccoli cal. 150 \$3.00	Basket of Garlic Bread Sticks cal. 780 \$2.75
Loaded Fries cal. 600 \$5.25	

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# Premium Seafood

## LOBSTER TAILS



## STARTERS

**CLAM CHOWDER** *cal. 215* \$6.50  
A bowl of creamy New England style chowder served with crackers.

**SHRIMP COCKTAIL** *cal. 205* \$12.25  
Chilled cocktail shrimp served with zesty cocktail sauce and fresh citrus wedges.

## ENTRÉE

**STEAK\* & LOBSTER** *cal. 665-710* \$25.00  
6 ounces of flavorful center-cut sirloin and either a steamed or fire-grilled 4-ounce lobster tail. Served with two sides.

**PETITE SIRLOIN\* & SALMON** *cal. 680* \$24.00  
6 ounces of flavorful center-cut sirloin with a fire-grilled Salmon fillet topped with Parmesan butter. Served with two sides.

**HALF RACK OF RIBS & SHRIMP** *cal. 1375* \$20.25  
Half rack of fire-grilled back pork ribs glazed with BBQ sauce and topped with onion rings. Served with seasoned fries and crispy shrimp.

**LOBSTER TAILS** *cal. 840-920* \$26.50  
Two 4-ounce lobster tails steamed or fire-grilled with lemon and butter. Served with two sides.

**DRAGON-GLAZE SALMON** *cal. 810* \$17.50  
Sweet and spicy glazed salmon topped with a fresh mango pico de gallo. Served on a bed of jasmine rice and chef's vegetable selection.

**CS SIMPLY GRILLED SALMON** *cal. 820* \$17.00  
Seasoned with hickory-smoked sea salt and topped with Parmesan Butter. Served with jasmine rice and chef's vegetable selection.

**HALF RACK OF RIBS & LOBSTER** *cal. 1395-1440* \$25.50  
A half rack of fire-grilled back pork ribs topped with onion rings, paired with either a steamed or fire-grilled 4-ounce lobster tail. Served with coleslaw and seasoned fries.

**NEW YORK STRIP\* & LOBSTER TAIL**  
14 ounces of the quintessential American cut, lightly marbled and exceptionally tender paired with a steamed or fire-grilled lobster tail. Served with two sides.

*Topped with Whiskey Glaze  
Made with Jack Daniel's® cal. 1095-1140 \$30.00  
Fire-Grilled cal. 985-1030 \$30.00*

**FISH & CHIPS** *cal. 880* \$13.25  
Crisp, tender and golden cod fillets served with seasoned fries, coleslaw and tartar sauce.

**BACON-WRAPPED SHRIMP** *cal. 930* \$15.00  
Skewered shrimp wrapped with bacon and grilled then basted with Parmesan Butter. Served with jasmine rice and chef's vegetable selection.

**FRIED SHRIMP** *cal. 750* \$17.00  
A dozen crispy, golden brown shrimp. Served with seasoned fries and cocktail sauce.



**DRAGON-GLAZE SALMON**

## SIDES

- MASHED POTATOES *cal. 220*
- BAKED POTATO *cal. 160*
- SEASONED FRIES *cal. 320*
- SWEET POTATO FRIES *cal. 390*
- COLESLAW *cal. 100*
- LEMON-BUTTER BROCCOLI *cal. 150*
- CHEF'S VEGETABLE SELECTION *cal. 110-160*  
*(Varies by season)*

**PREMIUM SIDES Upgrade for \$3.00**

- CHEDDAR MAC & CHEESE *cal. 630*
- GIANT ONION RINGS *cal. 510*
- CRISPY BRUSSELS SPROUTS *cal. 350*
- LOADED FRIES *cal. 1100*

## Premium Pairings

**ADD ONS**

HOUSE SALAD *cal. 270-420* CAESAR SALAD *cal. 440* OR SOUP *cal. 150-500* \$4.25

## NEW KONA BIG WAVE GOLDEN ALE



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## WILD BERRY SANGRIA



**KONA BIG WAVE GOLDEN ALE** (16 OZ. CAN) *cal. 236*

**PATRÓN® RASPBERRY BASIL MARG** *cal. 195*  
Patrón® Silver Tequila, Cointreau®, house-made fresh sour, raspberry, fresh lime and basil.

**WILD BERRY SANGRIA** *cal. 160*  
Beso Del Sol® Red Sangria, Hiram Walker® Triple Sec, pineapple, house-made fresh sour, mixed berry purée, pineapple, fresh orange, lime, lemon and club soda.

**THE COPPER MULE** *cal. 125*  
ABSOLUT® Lime Vodka, house-made fresh sour, Barritt's Ginger Beer and fresh lime.

## PATRÓN® RASPBERRY BASIL MARG



**THE COPPER MULE**

## HALF-RACK OF RIBS AND SHRIMP



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## FRENCH DIP



# Sandwiches

*Sandwiches are served with seasoned fries (cal. 320). Substitute sweet potato fries (cal. 390) or a side salad (cal. 95-245) for \$2.00 or giant onion rings (cal. 510) for \$3.00.*

### FRIDAYS™ SIGNATURE *WHISKEY-GLAZED* CHICKEN SANDWICH

Made with Jack Daniel's® cal. 1110 \$12.00

Grilled all-natural chicken, Signature **Whiskey Glaze**, hickory-smoked bacon, white cheddar, Cajun-spiced crispy onion strings, lettuce, tomato, pickles and **Whiskey Glaze** mayo on a soft bun.

### FRENCH DIP cal. 950 \$12.00

Premium roast beef, horseradish sauce, Swiss, roasted onions, toasted baguette and au jus on the side.

### TURKEY + AVOCADO BLT cal. 770 \$12.00


All-natural sliced turkey breast, Swiss, lettuce, tomato, bacon, avocado, pesto aioli on toasted focaccia.

### SOUTHERN FRIED CHICKEN SANDWICH cal. 930 \$12.00

Battered chicken breast, lettuce, tomato, pickles, avocado, Monterey Jack, spicy mayo made with TABASCO® Chipotle Pepper Sauce on a soft bun.

### BUFFALO FRIED CHICKEN SANDWICH cal. 930 \$12.00

Battered chicken breast tossed in Buffalo Sauce, lettuce, tomato, pickles, avocado, Monterey Jack, spicy mayo made with TABASCO® Chipotle Pepper Sauce on a soft bun.

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# Sizzling

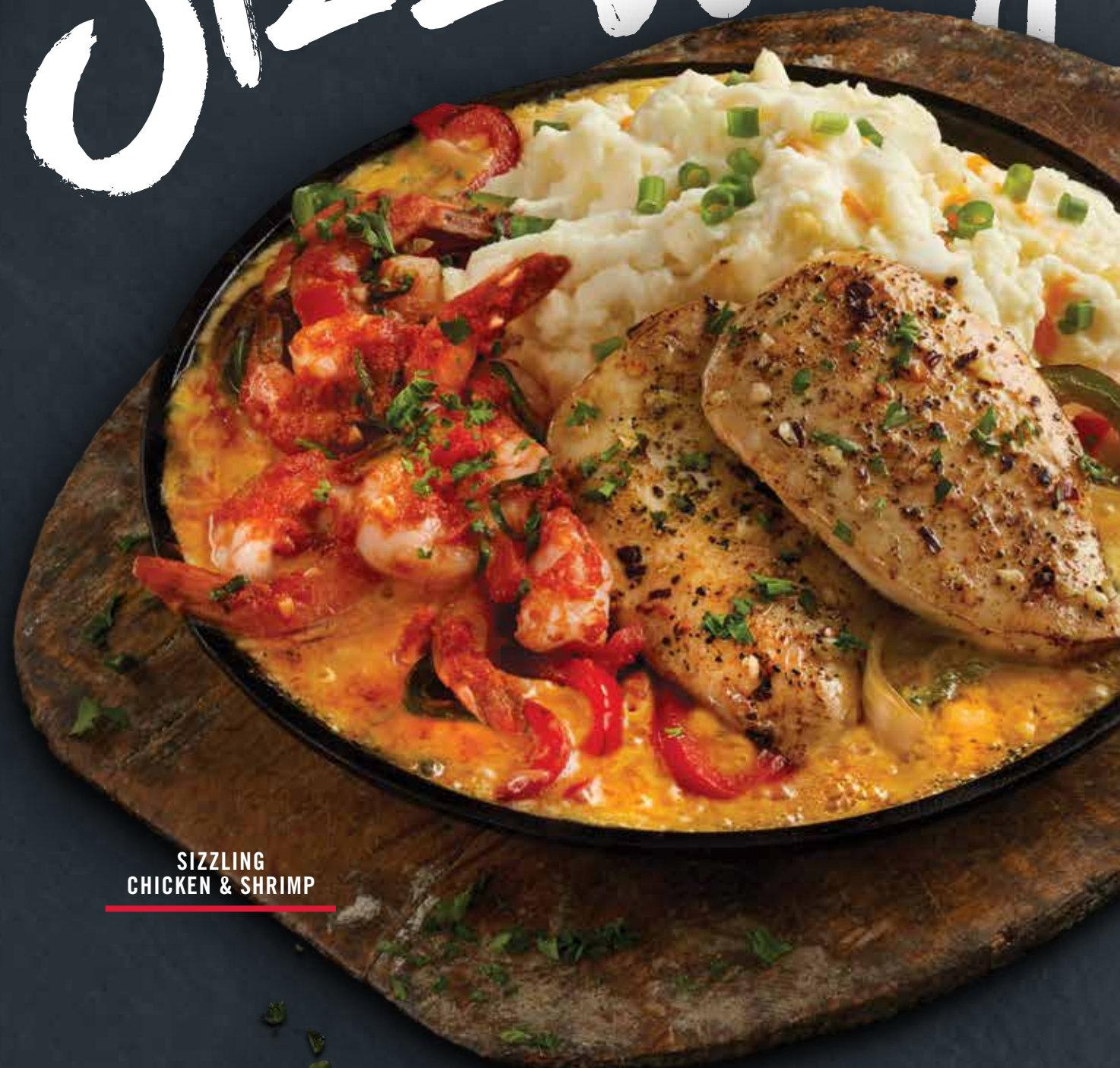


CAJUN SHRIMP & CHICKEN PASTA



Freshly  
crafted

# Pasta



SIZZLING CHICKEN & SHRIMP

**CAJUN SHRIMP & CHICKEN PASTA** *cal. 1310*

\$17.25

Sautéed all-natural chicken, shrimp, red bell peppers and fettuccine in a spicy Cajun Alfredo sauce.

PERFECT WINE PAIRING: *Jacob's Creek™ Moscato*

**NEW LEMON & GARLIC SHRIMP PASTA** *cal. 1150*

\$17.25

Shrimp, broccoli, tomatoes, red peppers and spinach tossed in a lemon-butter sauce with fettuccine. Served with grilled lemon.

PERFECT WINE PAIRING: *Cavit® Pinot Grigio*

**NEW CHICKEN PARMESAN PASTA** *cal. 1560*

\$16.75

Crispy chicken breast with marinara and cheese on fettuccine Alfredo. Topped with Parmesan crisps.

PERFECT WINE PAIRING: *Woodbridge® by Robert Mondavi Cabernet Sauvignon*

**GS SIZZLING CHICKEN & SHRIMP** *cal. 1270*

\$18.50

Garlic-marinated all-natural chicken breasts with shrimp, tossed in bruschetta marinara, served over melted cheese with onions, peppers and mashed potatoes.

PERFECT WINE PAIRING: *Mirassou® Pinot Noir*

**GS SIZZLING CHICKEN & CHEESE** *cal. 1160*

\$17.50

Garlic-marinated all-natural chicken breasts, served over melted cheese with onions, peppers and mashed potatoes.

PERFECT WINE PAIRING: *Barefoot® Chardonnay*

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# Salads & Soup

## SALADS

- GS** **CAESAR SALAD WITH GRILLED CHICKEN** *cal. 810* \$12.25  
Grilled all-natural chicken breast, romaine, kale, Parmesan, Romano, Caesar dressing, Asiago croutons and Parmesan crisps. Served with grilled lemon.
- With Grilled Salmon* *cal. 910* \$16.25  
*With 6 oz. Center-Cut Sirloin\** *cal. 800* \$16.25

- PECAN-CRUSTED CHICKEN SALAD** *cal. 1220* \$13.75  
Crispy pecan-crust chicken breast, romaine, kale, celery, dried cranberries, fresh orange, glazed pecans, blue cheese. Tossed in Balsamic Vinaigrette.

**NEW** **SEASONAL STRAWBERRY FIELDS SALAD**

- GS** Fresh strawberries, romaine, kale, goat cheese, Parmesan and glazed pecans. Tossed in Balsamic Vinaigrette.
- With Grilled All-Natural Chicken* *cal. 880* \$12.25  
*With Grilled Salmon* *cal. 970* \$16.25  
*With 6 oz. Center-Cut Sirloin\** *cal. 1000* \$16.25

- GS** **MILLION DOLLAR COBB** *cal. 840* \$12.75  
Grilled all-natural chicken, romaine, kale, avocado, tomatoes, chopped cage-free egg, bacon, blue cheese, red onions, cucumber, Monterey Jack and cheddar. Green Goddess dressing on the side.
- With Grilled Salmon* *cal. 930* \$16.75  
*With 6 oz. Center-Cut Sirloin\** *cal. 800* \$16.75

- BBQ CHICKEN SALAD** *cal. 920* \$12.75  
Grilled BBQ all-natural chicken, romaine, kale, green onions, tomatoes, black beans, corn, cucumber, red onions, cilantro, Monterey Jack, cheddar, avocado, bacon, tortilla chips and BBQ Ranch dressing. Topped with Cajun-spiced onion strings.

- SIDE HOUSE SALAD** *cal. 270-420* \$6.25  
Romaine, kale, tomatoes, cucumber, mixed cheese and Asiago croutons with choice of dressing and a garlic breadstick.

- SIDE CAESAR SALAD** *cal. 310-440* \$6.25  
Romaine, kale, Parmesan and Romano, Caesar dressing, Asiago croutons and Parmesan crisps served with grilled lemon and a garlic breadstick.

## SOUPS

- FRENCH ONION SOUP** *cal. 590* \$6.50  
Caramelized onions simmered in au jus topped with a crouton and melted Swiss.

- WHITE CHEDDAR BROCCOLI SOUP** *cal. 280* \$6.50  
A creamy blend of white cheddar cheeses with broccoli.

- CLAM CHOWDER** *cal. 215* \$6.50  
A bowl of creamy New England style chowder served with crackers.

- TOMATO BASIL** *cal. 300* \$6.50  
Served with grilled lemon and a garlic breadstick.

## SALAD DRESSINGS

- Balsamic Vinaigrette *cal. 190*  
BBQ Ranch *cal. 110*  
Blue Cheese *cal. 200*  
Caesar *cal. 190*  
Green Goddess *cal. 110*  
Honey Mustard *cal. 200*  
Lemon Soy Vinaigrette *cal. 130*  
Low Fat Balsamic Vinaigrette *cal. 50*  
Ranch *cal. 130*

## BBQ CHICKEN SALAD

## RED VELVET SPARKLER CAKE



# Desserts

- TENNESSEE WHISKEY CAKE** *cal. 1110* \$7.50  
Toffee cake, candied pecans, vanilla bean ice cream and Butterscotch Whiskey sauce.

*Top your Tennessee Whiskey Cake with Baileys® Irish Cream (cal. 70) for an additional charge.*

- OREO® MADNESS** *cal. 500* \$7.25  
Cookies and Cream vanilla ice cream, OREO® cookie crust and chocolate sauce.

- RED VELVET SPARKLER CAKE** *cal. 1690* \$8.00  
**PERFECT FOR SHARING**  
A three-tiered red velvet cake that's a Friday night celebration in itself, layered with cream cheese frosting. Topped with whipped cream and candy sprinkles and served alongside a scoop of vanilla bean ice cream.

- BROWNIE OBSESSION®** *cal. 1200* \$7.75  
A warm fudge brownie, vanilla bean ice cream, caramel sauce and pecans.

*Make it a Brownie 'n' Baileys®. Top your Brownie Obsession® with Baileys® Irish Cream (cal. 70) for an additional charge.*

- VANILLA BEAN CHEESECAKE** *cal. 920* \$7.25  
Silky white chocolate mousse, graham cracker crust and white chocolate shavings.

- FRIDAYS™ SUNDAE** *cal. 1380* \$7.25  
Chocolate sauce drizzled over vanilla bean ice cream. Topped with chopped pecans, whipped cream and a cherry.

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**BBQ CHICKEN SALAD**

# Lunch

**YOUR LUNCH. YOUR HOUR. YOUR CHOICE.  
ENJOY SMALLER PORTIONS OF OUR SIGNATURE DISHES, FOR LESS.**

*\*\*Lunch offerings and \$4 desserts available Monday - Friday from 11 am - 3 pm*

**APPS starting at \$4.75**

- GREEN BEAN FRIES *cal. 650* \$4.75
- TRADITIONAL WINGS *cal. 600-900* \$8.25
- BONELESS WINGS *cal. 720-910* \$8.25
- PAN-SEARED POT STICKERS *cal. 390* \$7.25
- WARM PRETZELS *cal. 540* \$4.75
- MOZZARELLA STICKS *cal. 560* \$6.00
- LOADED POTATO SKINS *cal. 840* \$5.25

**DESSERTS for \$4.00**

**ON WEEKDAYS DURING LUNCH, CHOOSE ANY OF OUR DELICIOUS DESSERTS FOR ONLY \$4. MONDAY - FRIDAY FROM 11 AM - 3 PM.**

**ENTRÉES starting at \$6.25**

- CRISPY CHICKEN FINGERS WITH FRIES *cal. 920* \$6.25
- CAJUN SHRIMP & CHICKEN PASTA *cal. 630* \$10.25
- HALF-RACK BBQ RIBS *cal. 870* \$15.25
- HALF-RACK WHISKEY-GLAZED RIBS *cal. 1070* \$16.00
- WHISKEY-GLAZED CHICKEN *cal. 330* \$11.00
- FRIED SHRIMP *cal. 650* \$9.50
- HAMBURGER\* WITH FRIES *cal. 1130* \$6.25
- PECAN-CRUSTED CHICKEN SALAD *cal. 670* \$10.00
- MILLION DOLLAR COBB SALAD *cal. 480* \$9.50
- CAESAR SALAD WITH GRILLED CHICKEN *cal. 410* \$9.25
- BBQ CHICKEN SALAD *cal. 530* \$8.75
- NEW** STRAWBERRY FIELDS SALAD WITH GRILLED **GS** ALL-NATURAL CHICKEN *cal. 690* \$9.25
- NEW** CHICKEN PARMESAN PASTA *cal. 1150* \$9.25
- NEW** LEMON & GARLIC SHRIMP PASTA *cal. 660* \$10.25

**ADD FOR \$2**

- HOUSE SALAD *cal. 270-420*
- CAESAR SALAD *cal. 440*
- OR SOUP *cal. 150-500*

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\*\*This is a really good deal already so it's not valid with any other add-ons, extras, vouchers, combos, coupons or discounts. LIMITED TIME ONLY. Dine-in only. One offer per person. Not valid in conjunction with any other offer or discount. Offer good on select items only. Lunch offerings available Monday - Friday from 11am - 3pm.